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TITLE: COLORING OF FOOD

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INVENTOR-INFORMATION:

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ABSTRACT:

PURPOSE: To color a weakly alkali food into yellow harmlessly and clearly, by using a dyestuff extracted from petals of a plant belonging to the genus *Butea* as an active ingredient.

CONSTITUTION: Petals of a plant belonging to the genus *Butea* [a leguminous small tree of bine growing naturally or cultivated in the tropics, e.g., *Butea superba* R. (Japanese name. *Tsuruhanamotsuyakunoki*)] is stirred with water and/or lower alcohol in an amount to give about 10 times as much as that of the petals based on dry weight, to give an extracted solution of dyestuff, and it is filtered. A proper amount of dextrin is added to the filtrate to adjust the color value, and it is dried (spray drying or lyophylization) to give a yellow *Butea* dyestuff. Since the dyestuff colors strongly in a pH of ≥ 8 , it can be used preferably for coloring a weakly alkali food into yellow.

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